

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

- 1-11. (Canceled).
12. (Previously presented): A process for preserving post harvest produce comprising coating post harvest produce with a coating composition comprising an aqueous emulsion of polyvinylidene chloride copolymer, and at least one surfactant which is selected from the group consisting of octylphenol ethoxylates, polysorbates and nonylphenol ethoxylates, wherein the post harvest produce are fruits and vegetables.
13. (Previously presented): A process for preserving post harvest produce comprising the step of coating the post harvest produce with a coating composition comprising an aqueous emulsion of less than about 50% by weight of a polyvinylidene chloride copolymer, and from about 0.0005 to 10% by weight of a non-ionic surfactant, wherein said copolymer is formed of co-monomers selected from the group consisting of acrylic acid, methyl acrylic acid, vinyl chloride, vinyl acetate, methyl methacrylate, propylene, ethylene, acrylates, styrenes, and combinations thereof, wherein the post harvest produce are fruits and vegetables.
14. (Currently amended): The process as set forth in claim 13, wherein the polyvinylidene chloride copolymer is formed of co-monomers selected from the group consisting of vinyl chloride, vinyl acetate, methyl methacrylate, propylene, ethylene, acrylates, styrenes, and combinations thereof~~polyvinylidene chloride-co-~~~~acrylic acid, styrene, vinyl chloride, and combinations thereof.~~
15. (Previously presented): The process as set forth in claim 13, wherein the coating composition includes from about 0.05 to 0.1% by weight of an antimicrobial.

16. (Previously presented): The process as set forth in claim 13, wherein the coating composition includes from about 50 to 1000 parts per billion of a fungicide.
17. (Previously presented): The process as set forth in claim 13, wherein the coating composition includes about 0.0005 to 0.1% polydimethylsiloxane.
18. (Previously presented): The process as set forth in claim 13, wherein said non-ionic surfactant is selected from the group consisting of octylphenol ethoxylates, nonylphenol ethoxylates and polysorbates.
19. (Cancelled):
20. (New): The process of claim 12, wherein the fruits and vegetables are selected from the group consisting of bananas, pineapples, avocados, cantaloupes, honeydew melons, mangoes, papayas, plattains, star fruit, lemons, limes, oranges, tangerines, kumquats, tangelos, grapefruits, lychee, guava, breadfruit, kiwi, rambutan, and a combinations thereof.
21. (New): The process of claim 13, wherein the fruits and vegetables are selected from the group consisting of bananas, pineapples, avocados, cantaloupes, honeydew melons, mangoes, papayas, plattains, star fruit, lemons, limes, oranges, tangerines, kumquats, tangelos, grapefruits, lychee, guava, breadfruit, kiwi, rambutan, and a combinations thereof.